

Hints for Homemakers

by SONDRA REID

Deviled Eggs Offer Variety for Hearty Autumn Suppers

Deviled eggs in these recipes sparkle with variety for hot and hearty autumn suppers.

Deviled eggs are served over toast and topped with



Sondra Reid

onion sauce, baked in a tomato sauce or on a bed of macaroni and cheese.

DEVILED EGGS WITH ONION SAUCE

- 8 hard-cooked eggs
- 1/2 cup softened butter or margarine
- 3 tbsp. mayonnaise or salad dressing
- 3 tbsp. drained pickle relish
- 1 tbsp. prepared mustard
- 1 tsp. vinegar
- Paprika
- 1/2 cup chopped onion
- 3 tbsp. flour
- 3/4 tsp. salt
- 1/8 tsp. pepper
- 2 cups milk
- 8 slices toast

Cut eggs in halves lengthwise. Remove yolks and mash. Combine with 1/4 cup butter, mayonnaise, pickle relish, mustard and vinegar. Mix well. Fill egg whites with yolk mixture and sprinkle with paprika. Saute onion in remaining butter. Blend in flour, salt and pepper. Add milk and cook, stirring constantly, until sauce is smooth and thick. Arrange 2 egg halves on each slice of toast and top eggs with hot sauce. Makes 8 servings.

DEVILED EGGS SPANISH STYLE

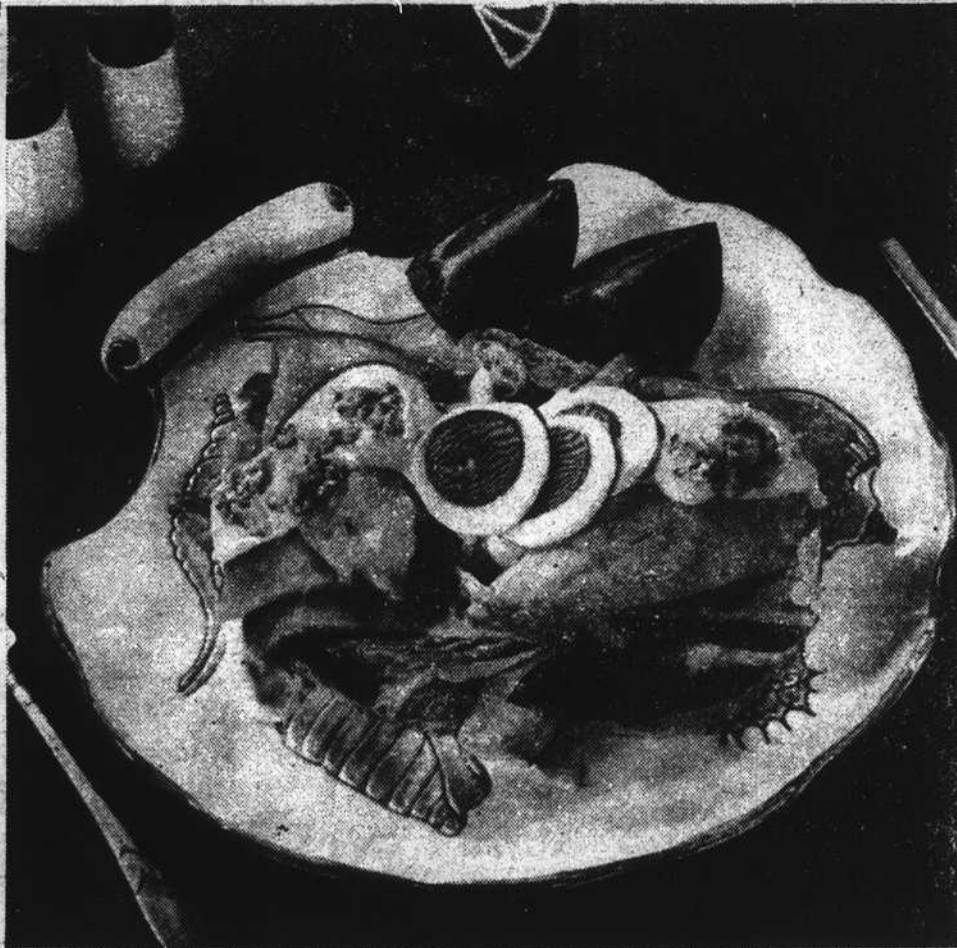
- 1/3 cup chopped onion
- 1/3 cup chopped celery
- 1/3 cup butter or margarine
- 3 tbsp. flour
- 1 tsp. sugar
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. garlic salt
- 1-lb. 13-oz. can tomatoes
- 6 hard-cooked eggs, deviled
- 1/2 cup buttered bread crumbs

Cook onion and celery in butter over low heat until onion is tender but not brown. Blend in flour, sugar, salt, pepper and garlic salt. Add tomatoes all at once. Cook until thickened, stirring constantly. Pour into shallow 1 1/2-qt. baking dish. Arrange deviled eggs in sauce. Top with crumbs. Bake at 425 deg., until sauce is bubbly around edges, 10 to 15 min. Serve over toast, rice, spaghetti, or noodles. Makes 6 servings.

DEVILED EGGS DELMONICO

- 2 tbsp. grated onion
 - 1/2 cup grated sharp cheese
 - 1 1/2 cups white sauce
 - 2 cups cooked macaroni
 - 5 hard-cooked eggs, deviled
 - Paprika
 - Parsley
- Blend onion, cheese, white sauce and macaroni. Place in 1-qt. shallow casserole. Press deviled eggs into mixture. Cover casserole. Bake at 400 deg., 20 min. Sprinkle with paprika and garnish with parsley. Serve with additional grated cheese, if wished. Makes 4 to 5 servings.

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A whole-meal turkey sandwich combines plentiful turkey with ham, swiss cheese, and a sour cream dressing. Turkey also is a popular ingredient in summer time's main dish salads. (TRIBUNE Staff Photo)

COLD TURKEY SANDWICHES

[Four servings]

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| 8 slices large rye bread, crusts removed | 1/2 teaspoon salt |
| Head lettuce | 1/4 cup sour cream |
| 4 slices boiled ham | 2 tablespoons white vinegar |
| 4 slices swiss cheese | 1/2 cup coarsely crumbled Roquefort cheese |
| 4 thick slices cooked turkey | 2 hard-cooked eggs, sliced |
| 1/4 cup mayonnaise | 2 tomatoes, quartered |

Arrange bread on individual plates, allowing 2 slices for each sandwich. Cut head lettuce vertically into 1/2-inch slices. Place lettuce on bread then top with ham, cheese, and turkey. Blend mayonnaise, salt, sour cream, vinegar, and cheese. Spoon mixture over turkey. Top with egg slices; garnish with tomato wedges.

Cream Cake Encourages Encores

This rich cake will bring family and guests back for seconds.

PINEAPPLE CHOCOLATE CREAM CAKE

- 2 white cake layers
- 2 cups heavy cream
- 1/2 cup confectioners' sugar
- 2 sq. semi-sweet chocolate, grated
- 1-lb. 4 1/2-oz. can crushed pineapple, well drained

Split cake into 4 thin layers. Whip cream with sugar until stiff. Fold in chocolate and pineapple. Spread filling between layers and over top of cake. Garnish with chocolate curls, if desired. Chill before serving. Makes 12 servings.

Applesauce Dip for Vegetables

Applesauce is the surprise flavor in this new dip for vegetable snacks.

Simmer 2 cups canned applesauce about 5 min. to thicken. Chill. Combine with 1 cup dairy sour cream, 2 tbsp. minced onion, 1 tsp. Worcestershire sauce and 1/2 tsp. salt. Mix well. Heap in a bowl and surround with celery and carrot sticks, cauliflowerets and green pepper strips. Makes about 2 1/2 cups.

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